

DINNER MENU

STARTERS

spiced marcona almonds 8

house marinated olives 8

local wood fired Companion bread, cultured butter 10

Cantabrian anchovies, meyer lemon, fennel fronds, sourdough 15

steak tartare, calabrian chili, crispy fingerling potatoes, smoked paprika 23

smoked trout, charred spring onion vinaigrette, pomelo, Castelvetrano olives 21

baby beets, watermelon radish, crispy buckwheat, kombu aioli 17

fire roasted sweet potatoes, hot honey, crispy sunchokes, aleppo, aioli 19

spring greens, snow peas, garlic croutons, basil, gazpacho vinaigrette 20

wild arugula salad, Brie du Pommier, mint, english peas, shallot vinaigrette 21

pan seared scallops, white asparagus sauce, leeks, pea leaves 25

MAINS

gemelli, wild ramp pesto, pecorino romano, chile de arbol 29

rigatoni pomodoro, lemon gremolata, parmigiano reggiano, basil 27

steamed fluke, green asparagus, english peas, spinach puree, smoked trout roe 38

Snowdance Farms chicken, roasted potatoes, braised collard greens, peppercorn jus 39

flat iron steak and fries, chives, bearnaise 42

roasted squash, romesco, halloumi, shaved fennel 31

Highland Hollow cheeseburger, cheddar, lettuce, pickles, porcini mayo, fries 27

SIDES

wood roasted carrots, black pepper 12

french fries 12

mixed spring greens 10

braised collard greens, lemon gremolata 12

INNESS

BEVERAGES

INNESS

COCKTAILS 16

Work Life Balance

aperol, hibiscus, peach, lemon, sparkling wine

Slumbering Bees

bourbon, lemon, honey, apricot, cardamom bitters

Pepe Viejo

olive oil washed Yola Mezcal, pink peppercorn, black walnut bitters

The Week Ender

bourbon, blended Scotch, toasted sesame, banana liqueur, angostura bitters

Con Baya

Haitian & dark rums, spiced cranadine, lemon

Piña en Fuego

tequila, mezcal, pineapple, vanilla, lime, fire tincture

NON-ALCOHOLIC DRINKS

pomegranate, lemon soda 11

ginger, mint, limeade 11

Mexican Coca Cola 7

Diet Cola 6

Casamara Club, Amaro Club Soda, n/a 7

Al's Classic, n/a beer (less than 0.5% abv) 10

WINES BY THE GLASS

SPARKLING

Can Suriol, Azimut, Cava, Xarelo-lo/Macabeu/Parellada, Catalonia, Spain NV 16

WHITE

Domaine du Chapitre, Sauvignon Blanc, Touraine, France 2022 14

Granbazan, 'Etiqueta Verde', Albariño, Rias Baixas, Spain 2021 17

ROSE & ORANGE

Château Coussin, Le Rosé de S. Méditerranée, Provence, France, 2022 15

Parra Jimenez, 'Gulp/Hablo', Verdejo/Sauvignon Blanc, Castile-La Mancha, Spain 2022 14

RED

Domaine du Possible, Tout bu or not Tout Bu, Grenache Mouvedre, France 2022 16

Silvio Grasso, Langhe Dolcetto, Piedmonte, Italy 2022 15

Tensley, 'Fundamental', Cabernet Sauvignon, Central Coast, California 2021 17

BEER

Inness, Lager, 4.2%, Accord, NY 9

Arrowood, Polly, IPA, 6.4%, Accord, NY 13

Arrowood, Spring-Fed Kolsch, 4.5%, Accord, NY 13